

CHRISTMAS MENU 2018

£35.00 for 3 courses

Beetroot Cheesecake - ginger granola, baby beets, candied walnuts

Confit Duck Leg and Chorizo Terrine - rocket and spiced apple relish

Salt Cod Brandade - smoked cod roe mousse, garlic mayo, cod skin crisp

Cauliflower Tempura - togarashi (japanese chili) & garlic miso aioli

Nikkei Sashimi - raw tuna, salmon & hamachi with yuzu truffle soy

Pan Fried Bass - confit potato, vanilla braised fennel, fennel purée

Crab & Lobster Linguini - basil linguini, crab & lobster bisque, cherry tomatoes, watercress

250g Devon Ruby Picanha Rump - (recommended med/ rare) with beef dripping chips & bearnaise, chimmi churri or peppercorn sauce

Guinea Fowl - chestnut stuffing, chantenay carrots and boulangère potato, roasting jus

Jerusalem Artichoke Risotto - parsnip crisps & pickled artichoke

Okimari Sushi Platter

the chefs selection of sashimi, nigiri, maki & salad (vegan option available)

All main courses served with a selection of seasonal sides

Honey and cinnamon cheesecake - rum & raisin ice cream

Spiced apple frangipan tart - almond brittle, apple sorbet

Chocolate & Cointreau mousse - Cointreau gel, orange crisp

Cheese board - one hard, one soft and one blue with biscuits & home-made chutney

Nearly all of our dishes can be amended, to suit dairy and gluten free dietary requirements

Only available for tables of 8 or more and must be taken by the whole table.
We kindly ask that pre-orders are received at least 72 hours before your reservation.

A deposit of £20 per person is requested before November 1st to secure your booking, this is non-refundable for cancellations made after this time.

